

NOBLE HILL

Sauvignon Blanc 2020

Our 32 year old heritage Sauvignon Blanc vineyard is located high on the slopes of the Simonsberg mountains, cooled by maritime breeze. Natural fermentation yields delicate green apple and gooseberry aromas.

In the vines

In order to retain Sauvignon Blanc's fresh character we do not tie or clip the vines' shoots during the growing season. The result is an expansive, shady canopy that provides an optimal ripening environment without excessive sun exposure.

Using headlamps, we start before dawn to pick fruit in the cool morning hours and bring the bunches to the cellar in shallow lug boxes designed to keep the grapes intact on the ride down.

Because of the Sauvignon Blanc vines' age, they are naturally very low yielding, normally between 4-6 tons per hectare. The low yield allows the vines' root systems to extract nutrients and flavours from deep in the soil and provides structure and character to the wines.

The wine

We aim for a light extraction before pressing, leaving the juice on the skins for 2 hours before pressing to tank. After fermentation in tank, our Sauvignon Blanc gains body and weight through three months of lees contact. In 2020 our Sauvignon Blanc has a delicate aroma eliciting gooseberry, green apple, and shiso leaf. The wine tastes cool and juicy with a crisp natural acidity. The finish is elegant and balanced: perfect for seafood, delicate flavours, or as an apéritif!

Some natural turbidity may persist, and some sedimentation may occur in bottle.

Origin Simonsberg-Paarl Alcohol 12.0%

Production 1,425 cases



ESTATE WINE GROWN ON THE SLOPES OF THE SIMONSBURG MOUNTAINS
PRIDE IN PROVENANCE, HUMILITY IN CRAFTSMANSHIP

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